



What to Buy

Is uppermost in the minds of all, especially during the holiday season, when thoughts of Christmas cheer are everywhere apparent.

But one thing necessary to induce Christmas cheer to linger in your vicinity is the presence of good things to eat. Most important of such things is good bread and pastry. These you cannot have without good flour, and it is here that we can help very materially in keeping Christmas cheer in your home.

Any of our brands will help you to bring about this happy condition—GOLDEN ROD, SNOW DROP and BLUE LABEL—any of these will spread Christmas cheer in your home. Then too, you should not forget our FARMILCO, a ready-prepared, self-rising flour, especially prepared for cakes and pastry.

Farmington Milling Co.

OMIT THE DORMANT SPRAY UNLESS SAN JOSE SCALE IS PRESENT

Many fruit growers in Missouri have been applying a dormant spray every fall or winter in orchards which are not infested with San Jose scale. The dormant spray should be omitted in orchards free from San Jose scale. This spray, if properly made, does the orchard no injury but the benefits to be derived from it do not justify the expense of making the spray unless the trees are infested with San Jose scale.

Every fruit grower should inspect his trees carefully this fall or winter to see if San Jose scale is present. If the scale is found and the trees are badly infested, they should be sprayed thoroughly this fall or winter and again next spring just before growth starts. Where the trees are not badly infested, only one spraying is necessary and the best time for the application is in the spring.

Commercial lime sulphur or scalecide may be used for the control of San Jose scale. The lime sulphur has the preference for use because it is the cheapest and it is a fungicide as well as an insecticide. It should be used at a strength of 1 to 7, while the scalecide or oil preparation should be used at a strength of about 1 to 12.

DO NOT PLANT TREES DEEP M. U. PROFESSOR ADVISES

The beginner in tree planting usually sets his trees too deep rather than too shallow in the relatively heavy soils of Missouri. J. C. Whitten of the department of horticulture of the University of Missouri says. Young trees should be selected for planting and they should be set at the same depth at which they stood in the nursery.

Trees turn to the northeast and grow crooked because of the warm south and southwest winds during the growing season. The tree should be set with the heavier side to the southwest to avoid this.

The roots should be trimmed so as not to be cramped, and any ragged wounds taken off.

Peach trees should be pruned most severely after planting of any of the orchard fruits. Trim all branches off leaving a single whip, then shorten the whip to a height of about two and one-half feet. Cherry trees should be less severely trimmed. If well branched the center of the tree should be cut out. The Japanese plum tree should be shaped like the peach. Other plum, apple and pear trees having only a single whip should be treated like wiso. Older trees may be treated like the cherry with the exception that all branches may be shortened to one-half to one-third of their natural length.

Will the election of Prohibitionist Catts put an end in Florida to bats?

Mr. Hughes is the wryest faced congratulator that this republic so far has produced.

QUANTITY OF FEED IMPORTANT FOR WINTERING DAIRY COWS

Quantity of feed ranks next to the kind of feed in dairy rations. Economical feeding demands that cows be fed as individuals, and not as a herd. Too frequently each cow in a herd is fed the same amount of grain, regardless of how much milk she is producing. By this practice some cows will be underfed, while others will be overfed.

It should be understood that an animal always uses a certain amount of the food it receives to maintain the body. This is the first use to which the food is put, and is called the ration of maintenance. This amount is required by the animal whether or not she is producing milk. All feed above this amount is used for milk production, or is stored on the body of the animal as fat. In the case of the young animal part of this excess is used for growth.

Of the two mistakes made in feeding, perhaps underfeeding is most common, according to C. H. Eckles of the Missouri College of Agriculture. It is a serious mistake to feed a cow only enough to keep up her body. She must receive feed to keep her milk production up to capacity. If a cow loses weight while in milk, she is not receiving sufficient food. A good cow, if not fed enough, will produce milk for a time at the expense of her body; that is, she will take the surplus flesh from her body and convert it into milk and therefore will lose live weight. On the other hand, when a cow is overfed she will begin to fatten in a short time. This condition may be corrected by giving her only the amount she needs for maintenance and for milk production. Such feeding will maintain practically a uniform weight.

Roughness is the first important consideration in feeding cows. A cow is not contented unless her stomach is full. She should always have all the roughage that she will clean up and then the amount of grain she receives should be regulated by the amount of milk produced. A dry cow in good condition should be fed roughness only, and does not need any grain. In feeding grain to milk-producing cows, the following rule may be used, and is found to work fairly well: Feed 1 pound of grain for each 3 pounds of milk produced. A Jersey cow producing very rich milk may need a little more grain than the amount given.

SHELTER THE BROOD SOW

Extremes of cold and heat injure hogs more than any other class of domestic animals, and it is especially necessary to furnish good shelter for the brood sow. The shelter may be good without being expensive, but it should be warm and ventilated, dry and so arranged that as much sunshine as possible may get in to keep it dry and healthy. Sunshine is a great germ killer, but should be aided by lime sprinkled where it will help control cholera and other diseases. Don't cut off the returns from the mortgage raiser by supplying wet floors, filth and dark quarters. Individual hog cots and houses serve a good purpose at farrowing time.—L. A. Weaver, Missouri College of Agriculture.

PLAY SAFE AND BUY FISH THAT ARE FROZEN SOLID

Unlike meats, fish is best for food when freshest. Beef hung in a cooler for a month acquires tenderness without in any degree losing its wholesome qualities, but fish a day from the water is on the high road to spoilage. The fish dealer retards deterioration by the plentiful use of ice. As soon as caught fish are packed in ice and stay there until they pass over the retailer's counter. At least, that is the way fish should be held if they are to be used for food. Frequently the ice gives out, or too little is used, and our dinner is spoiled by tainted fish.

This is not necessary; it should be made, so far as the fish dealer is concerned, impossible. When a fish is frozen solid as soon as caught and kept frozen until it is sent home to the cook, it cannot spoil. It may be two days old, it may be three months out of the water; if it remains frozen all the time it is in perfect condition.

Why, then, do we insist on soft fish instead of hard frozen? Why do fish dealers, whenever they buy frozen fish, thaw it out in a pail of warm, and often dirty water before it is placed on sale? "People want it," so they tell you, and "it's my business to sell what people want."

The fish supply varies from season to season. Fish are usually scarce in spring and fall when the winds are variable and seas running high. Winter fishing, too, while steadier, is cold, hard work. Sudden storms may paralyze fishing for days and cut off the entire fresh fish supply. Then the fish prices jump up, fish becomes a luxury. This always happens when cheap food is most needed.

If the public would learn to like cold frozen fish those fluctuations in price would be avoided. The excess catch of fair weather or unusual runs would go into storage and stay there until the days of diminished supply came along.

But the public doesn't like frozen fish—except in two varieties. For years it has accepted frozen sword fish and halibut. For that is usually the only kind it can get. Why won't it take with equal pleasure frozen cod, haddock, bluefish, and fresh-water fish from the lakes and inland rivers?

With the constantly changing conditions surrounding our food supply we will in time grow to take frozen fish as naturally as we now do storage beef.

Frozen fish can never equal the finery prize from one's own line, nor indeed the fresh caught cargo of the fishing fleet—but few and far between are the opportunities to serve one's table in such admirable fashion. The sooner we begin to insist that all frozen fish be delivered frozen to our homes instead of thawed by the dealer, and the more earnestly we search the markets for men who can supply us with fish fresh from cold storage instead of stale and soft from the fish warves, the sooner we will be safer and better fed.

HOUSE PLANTS; THEIR CARE

"Don't fuss" with and handle plants too much. Like human beings, they do not want to be nagged too much," advises Horace F. Major of the College of Agriculture of the University of Missouri. There are four essential things, he says—sunlight, air, soil and water.

Sunlight is necessary to produce proper chemical reactions in the soil. Air is needed for breathing for plants like humans breathe. Plants absorb carbon dioxide gas, helping to purify the air in the home. They should be watered with judgment and washed off. Blooming plants should be repotted three times a year, ferns every three years. Do not crowd them into small pots. Yellow leaves mean too much water and brown leaves mean drought.

FARMERS WEEK TO BE FOR FARM GIRLS AND BOYS, TOO

The boys and girls of the farm are to receive special attention at the annual Farmers' Week given by the College of Agriculture of the University of Missouri and the State Board of Agriculture at Columbia the first week in January. Corn judging and other contests will be held. County farm advisers are planning to bring many of the farm boys and girls with them. The banks of Kansas City have provided for the expenses of seventy boys and girls from Jackson county to the Week.

F. Lee Sheppy, 172 N. Halsted Street, Chicago, Ill., General Sales Manager of the largest concern of its kind in the world, wants three or four men in St. Francois county and several men in adjoining counties, to work for him spare time or all the time. He can use only those who have a rig or auto. Work is very pleasant and no previous selling experience is necessary. Work consists of leaving a wonderful new household necessity in the homes on free trial. Tests at more than thirty of the leading Universities and the Government Bureau of Standards show this new article to be four times as efficient as articles now in use in this section. Article is needed in every rural home and benefits every member of the household, bringing cheer, comfort and happiness into the home. Not necessary to be away from home nights. Pay from \$6.00 to \$15.00 per day according to ability and number of homes visited. In writing Mr. Sheppy, mention what townships will be most convenient for you to work in; what your regular occupation is; your age; married or single; how long you have lived in the community; what kind of a rig or auto you have; whether you wish to work spare time or steady; how much time you will have to devote to the work; when you can start, and about how many homes are within six miles of you in each direction. This is a splendid opportunity for several men in St. Francois county and counties adjoining to make good money, working steady or spare time. Some \$300.00 per month; one farmer earned \$1,000.00 working spare time only. No investment or bond necessary.

HOME-MADE BREAD BEST

Home-made bread, if well made, is to be preferred over bakers' bread, according to Miss Addie D. Root of the Missouri College of Agriculture. The condition of the yeast used in bread making is more important than the kind of yeast. If yeast is allowed to stand in a dusty place or it is put into an unsterilized vessel, it will collect bacteria and the bread will have asour, unpleasant taste. All utensils and liquids should be scalded before using.

Yeasts are small plants which need air. Flour, therefore, should be added slowly and beaten into the liquid thoroughly to incorporate air. Sugar is food for the yeast plant and if given to it will hasten its growth.

If dough is too stiff, a harsh, crumbly bread results. The least amount of flour possible to avoid a sticky dough, gives the best bread.

The quick even stroke in kneading counts for more than the strength put into it. A thorough kneading distributes the yeast plants evenly throughout the dough and results in bread of the best texture as the gas bubbles rise evenly. Dough should be kneaded until it has a smooth velvety surface. If kneaded longer than thirty minutes, the elastic quality is completely destroyed.

Yeast plants thrive at a temperature of from 79 to 95 degrees Fahrenheit. When dough is set to rise, it should be placed in a clean bowl. If the bowl is covered tightly and an even temperature maintained, it is not necessary either to oil or moisten the surface to prevent a crust from forming. If the temperature is too high, the bread will be dark, coarse and sour. If the dough is chilled while rising, the volume will be smaller, the texture rubbery, and an undesirable crust will form. Best results are obtained when dough is kept at a gentle, warm, even temperature until it is twice its bulk, and then worked.

Baking requires as much care as mixing, kneading and rising. The temperature of the oven should be 350 degrees Fahrenheit when the bread is placed in it. It should be allowed to rise after fifteen minutes and lowered after thirty minutes. The bread should begin to brown in patches during the first fifteen minutes and should have an even brown surface after thirty minutes. If the dough is not twice its original bulk or as light as desired, it may be allowed to finish rising in the oven.

MISSOURI SHRUBS SENT FOR EGYPTIAN GARDEN

Forty packages of seed from ornamental plants have been sent to Gabriel Salem, diara of Mehalia, Egypt, by H. F. Major of the department of horticulture of the University of Missouri. The seeds were taken from plants growing on the University campus and a year has been spent in their collection. One package contained seeds of the ivy vines of the famous Columns. Gabriel Salem was a student in the College of Agriculture several years ago and was known as George J. Salem. He intends to use the seeds to beautify his gardens.

Danger Signal.

If the fire bell should ring would you run and stop it or go and help to put out the fire? It is much the same way with a cough. A cough is a danger signal as much as a fire bell. You should not more try to suppress it than to stop the fire bell when it is ringing, but should cure the disease that causes the coughing. This can nearly always be done by taking Chamberlain's Cough Remedy. Many have used it with the most beneficial results. It is especially valuable for the persistent cough that so often follows a bad cold or an attack of the grip. Mrs. Thomas Beeching, Andrews, Ind., writes: "During the winter my husband takes cold easily and coughs and coughs. Chamberlain's Cough Remedy is the best medicine for breaking up these attacks and you cannot get him to take any other." Obtainable everywhere. adv.

A ukelele is a mandolin with a press agent.

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CALL FOR FARMERS' WEEK

Whereas, "Missouri Farmers' Week" will convene in Columbia, Missouri, January 1, 1917, and will continue until January 5, it is deemed well that every section of every county be represented this year.

It is hereby most cordially suggested and asked that at the first meeting in December that each

1st.—County Court,
2nd.—Grange or Farmers' Union,
3rd.—Farmers' Club,
4th.—And each Commercial Club

appoint delegates to attend, investigate and enjoy "Missouri Farmers' Week," which is conducted under the auspices of the Board and College of Agriculture. Let persons be appointed who have not been attending—those who have been to this great farm congress will come without any special invitation.

Each County Court will please appoint one delegate for each township. Each Grange, Union or Farm Club will appoint one delegate for each ten members, and each Commercial Club on a similar basis.

Delegations are not limited to persons appointed. County Clerks and secretaries are hereby requested to bring up questions for action at first December session.

All persons who attend Farmers' Week are invited and welcomed alike. It is not required that one be appointed a delegate.

St. Louis and Kansas City sent delegations last year—and every county court, farm organization and commercial body should take action during December on the question of sending delegates, each person to attend at his own expense. On reading this notice, notify your organization, please.

A cordial welcome awaits each and every person who has ever attended, or who may come for January 1-5, 1917. Forenoon, afternoon and night programs are prepared. Register at the office of the Secretary of the State Board of Agriculture, room 112, Agricultural building, Columbia, Mo.

ADVISES FRANKNESS IN ADVERTISING

"Do not make a mystery of advertising," Henry Schott of Chicago, a well known advertising manager and agency expert, warned recently in a talk before the students of the School of Journalism of the University of Missouri. "Come straight out and tell exactly what you have to sell and give good plausible reasons why buyers should have the article. Cleverness is all right in writing ads, but never start writing on an article with cleverness rather than truth and sincerity as a goal."

Mr. Schott told of the success of the yellow pine industry through advertising. The industry was gradually losing its importance, and capitalists who were interested in it were seeking a way to give it life. An advertising agency was asked to investigate conditions and a league of lumbermen formed to exploit the product. Through advertising the industry has doubled its earning capacity, he said.

PROVIDE MATERIAL FOR HIGH SCHOOL DEBATORS

In order that the debating teams of Missouri high schools may be better prepared and have a greater range of material, the extension division of the University of Missouri has gathered and tabulated a large amount of material which may be had for transportation charges only. Among the questions with which the material deals are: Independence of the Philippines, the Minimum Wage System, Woman Suffrage, Recall of Judges, Arbitration of Capital and Labor Disputes, the Literacy Test for Immigrants, and Compulsory Old Age Insurance.

The Colonel is just as quiet as a submarine mine.

FATTENING POULTRY FOR MARKETING

Chickens may be taken from the range, fed expensive feeds and sold for an economical gain, according to H. L. Kempster of the College of Agriculture of the University of Missouri. Tests have proved that the birds will gain approximately 23 percent in twelve to fourteen days feeding. The grain required to each pound of gain of the chicken was three and one-half pounds or about eight cents.

The chickens are confined in coops two by two and one-half feet square with wire bottoms. Slaters were placed across the front, permitting them to feed from the trough outside. The ration consisted of corn meal, 7 pounds; shorts, 3 pounds; bran, 1 pound. To each pound was added two pounds of sour milk. This wet mixture was fed twice daily. The confinement encourages gain through a lack of exercise and causes the flesh to soften, making the meat more delectable and luscious.

Subscribe now—\$1 the year

NOTICE OF FINAL SETTLEMENT

Notice is hereby given to all creditors and others, interested in the estate of Helen M. Jennings, deceased, that I, Joseph P. Jennings, Administrator, of said estate intend to make final settlement thereof at the next term of the Probate Court of St. Francois County, State of Missouri, to be held at Farmington, Mo., on the 8th day of January, 1917.

JOSEPH P. JENNINGS, Admr.

Dec. 8, 15, 22, 29, Jan. 5.

FINAL SETTLEMENT

Notice is hereby given that the undersigned, Administrator of the estate of W. H. Resinger, deceased, will make final settlement of said estate at the next term of the Probate Court of St. Francois county, Missouri, to be begun and held at the court house in Farmington, in said St. Francois county, Mo., on the second Monday in January, 1917.

W. N. FLEMING, Admr.

Nov. 24, Dec. 1, 8 and 15.

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As it is nearing "gift time," you will permit us to suggest the appropriateness of

NUNNALLY'S FINE CANDIES For Christmas



Nunnally's Is a quality gift, through and through, and will stand the test of exacting tastes to which Christmas Candies are always subjected

Our Christmas stock of Nunnally's will be received fresh by express.

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Protruding Piles, Itching Piles, Bleeding Piles, Fistula Fissure and all diseases of the Rectum CURED under a positive GUARANTEE.

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F. Gerber, Versailles, Mo., Farmer. Harry Calvin, Carrollton, Ill.

W. M. Ferris, B. 257, Chilesburg, Ill. L. Haas, Priest, Martinsburg, Mo.

SEND FOR MY 304 PAGE FREE BOOK for men and my 99 page book for women. I will send them to you free and postage paid. These books contain much information of great value to anyone afflicted with piles or any form of rectal trouble, and hundreds of testimonial letters. Whether you take treatment or not you are welcome to both books. Write to-day—it will pay you.

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